

## Bono Ale #2

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **51**
- SRM **6.9**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	3 kg (54.5%)	85 %	5
Grain	Weyermann - Pale Ale Malt	2 kg (36.4%)	85 %	7
Grain	Karmelowy Czerwony	0.4 kg (7.3%)	75 %	59
Grain	Weyermann - Acidulated Malt	0.1 kg (1.8%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	10 %
Boil	Chinook	16 g	60 min	11.1 %
Aroma (end of boil)	Amarillo	30 g	0 min	9.5 %
Whirlpool	Citra	30 g	0 min	12 %
Whirlpool	Amarillo	20 g	0 min	9.5 %
Dry Hop	Citra	35 g	5 day(s)	12 %
Dry Hop	Amarillo	30 g	5 day(s)	9.5 %
Dry Hop	Citra	35 g	2 day(s)	12 %
Dry Hop	Amarillo	20 g	2 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis